

BISTRO  
**GUILLAUME**

**SET MENU**

\$110 per person

**PAIN ET BEURRE**

Spelt Grain Sourdough Bread Basket, Isigny French Cultured Butter, Murray River Pink Salt

**ENTRÉE**

Choice of

Charcuterie Board

Salt Baked Beetroot Salad, Meredith Valley Goats Cheese, Candied Walnuts

Shark Bay Scallops, Cafe de Paris Butter

**PLATS PRINCIPAUX**

Choice of

Linguini

Shark Bay Crab, Garlic, Chilli, Tomatoes, Lemon

Poulet Roti

Half Roasted Mount Barker Chicken, Paris Mash, Tarragon Jus

Steak Frites (Premium course option +\$10\*)  
250g Black Angus Tenderloin, Fries, Bearnaise

**ACCOMPAGNEMENTS**

To Share

French Fries

Mixed Leaves, Red Wine Vinaigrette

Char-Grilled Broccolini, Cafe de Paris Butter

**DESSERTS**

Choice of

Profiteroles au Chocolat - Vanilla Bean Ice Cream, Chocolate Sauce

Vanilla Bean Crème Brûlée - Almond Tuile

Assiette de Fromages - Cheese Selection, Condiments

Please note that credit card payments incur a service fee of 1.15%. A surcharge of 10% applies on Sundays and 15% on Public Holidays.

Please note that our products either contain or/are produced in kitchens which contain/use the allergens of peanuts, tree nuts, seafood, soy, milk (and other dairy), egg, sesame, wheat (gluten), lupin and sulphite preservatives. We cannot guarantee that any of our products are 100% allergen free.